

PRODUCTION OF SAUSAGES IN TURKANA, KENIA
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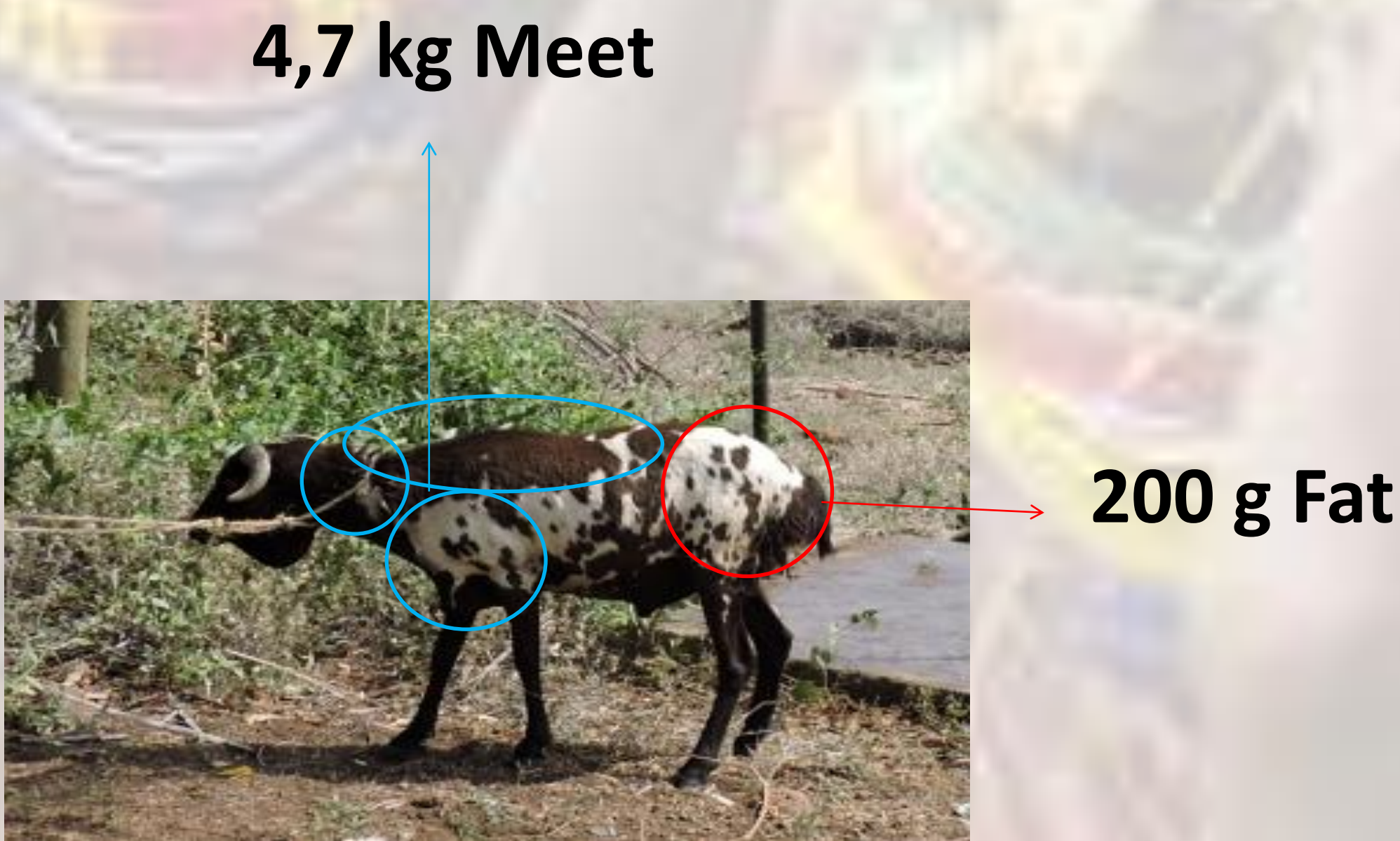
OBJETIVES:

To develop and to determine the feasibility of a project of food nature by means of:

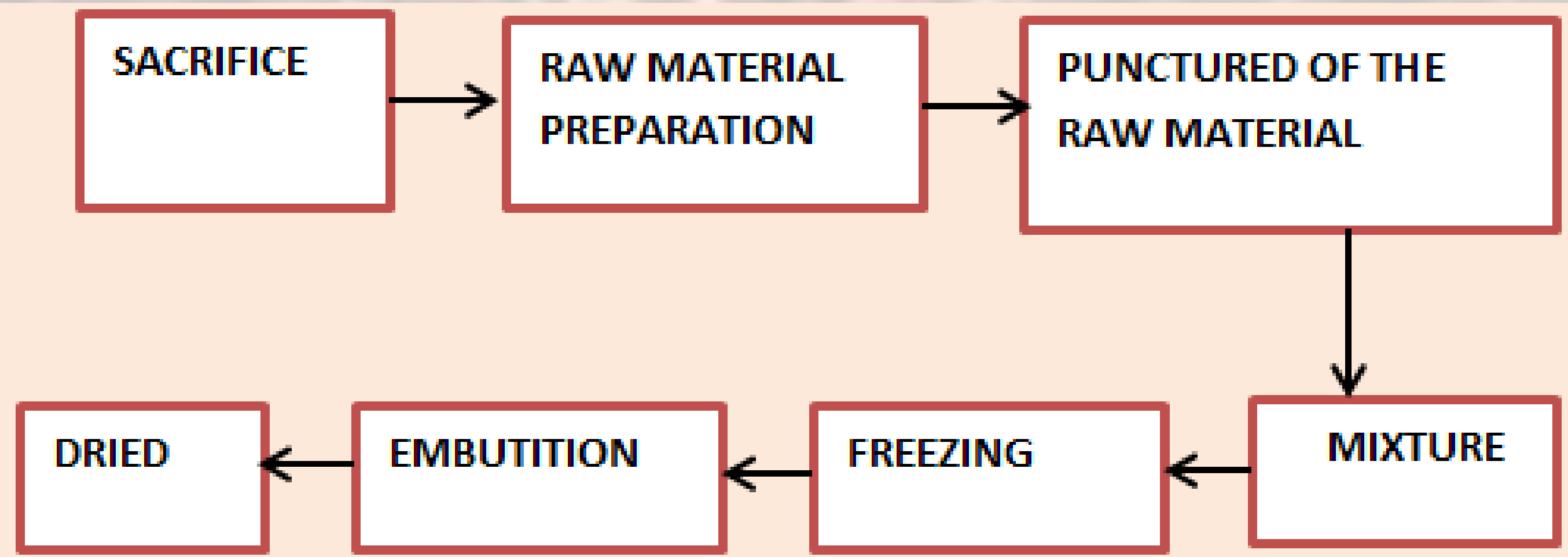
- Study of: cultural bases, food habits, climatic conditions.
- To elaborate food product covering some of the food needs.

Studying all the aspects of the region it will be possible to propose a process of production. The final product will be capable of satisfying one of the most important needs of supply.

MATERIAL AND METHODS:



- 142, 5 g mixture of spices.
- Artificial guts.
- Salt (Guts treatment).



CONCLUSIÓN:

- Use: Form of consumption of the meat for the nomads.
- Viability of the long-term product through an adaptation of western procedures.
- Change the concept of food preservation.
- Contribution of a new accused that allow to extend the knowledge and the tools of production.

INTRODUCTION:

Demand of the foundation: to carry out project.

Information of Turkana:

- Placed in the north end of Kenya.
- Tropical climate .
- Nomadic- seminomad population dedicated to the shepherding.
- T ^a: 30-35°C .
- Relative humidity; 85%.
- Problem: conservation of the meat.



RESULTS:

Evaluation of the final product: sensory analysis and periodic incisions.

A) Store

- T^a: 21°C
- Two sausages natural gut and two of artificial gut
- t: 7 days
- Result: Bad product development

B) Fridge

- T^a: 12-14 °C
- Two sausages natural gut and two of artificial gut
- t: 10 days
- Result: Good product development

- Correct product development in ten days of dehydration.

